



## Spring 50<sup>th</sup> Birthday Celebration

### Passed Hors D'oeuvres

Zucchini Pancake with eggplant caviar  
Applewood bacon wrapped Medjool date stuffed with goat cheese  
Rosemary Shrimp skewers with romesco dip  
Tomato, Mozzarella Basil Skewer with Pesto Drizzle  
Flank Steak Crostini with Chimichurri

### Stationary Food

#### *Bruschetta Bar*

Prepared to Order Before your Guests, Several Varieties of These Italian Toasts are Available, Including Tomato and Basil Relish on Fresh Mozzarella, House made Caponata on Brie, paper thin prosciutto, roasted beets with ricotta Salata, taleggio cheese, rhubarb compote, aged balsamic, olive tapenade, oven braised fennel.

Pacific Rim  
Carrot Ginger Soup Sip  
Spicy sambal chicken skewers  
Sweet potato kimchi pancakes with soy rice vinegar dip  
Spicy Tuna Roll  
Catepillar Maki with eel, cucumber topped with avocado  
Snow Mountain Maki with with shrimp tempura topped with king crab  
Negihama yellowtail and scallion inside out maki  
Salmon and Tuna Nigiri  
Served with soy, wasabi and chopsticks

